

























Appetizer MENU

Choice of 7 appetizers for this menu

-  Bacon wrapped date & chorizo sausage
-  Pulled pork in phyllo pastry with sweet & sour chipotle sauce
-  Pork rillettes with pickled mango on baguettes
-  Beef caramelized onion & bacon sliders
-  Pulled pork & coleslaw sliders
-  Halloumi, onions & mushroom skewers with a teriyaki sauce 
-  Bocconcini skewers with tomato & basil with balsamic vinaigrette 
-  Watermelon, feta & mint skewers 
-  Chicken satays with various sauces
-  Steak stuffed mushrooms with béarnaise sauce
-  Cucumber wrapped greens with maple balsamic vinaigrette 
-  Olive tapenade & baguettes 
-  Romesco sauce with olives & baguette slices 
-  Shrimp Satays
-  Crudites with roasted garlic & herb sour cream 
-  Halloumi skewers with peppers & zucchini, with a sweet chili sauce and crispy onion dust 



lets get IN TOUCH



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Chef

DAVE KNOX




*Weddings | Parties | Banquets
Chef for an Evening*

Dinner MENUS




Choose one of each course

Menu 1

Salads

-  **Caesar Salad**
Crisp romaine lettuce tossed with house caesar dressing, bacon, toasted croutons & fresh parmesan cheese.
-  **Mixed Greens Salad** 
Fresh salad greens tossed with sun-dried tomato & herb vinaigrette, garnished with cherry tomatoes, mozzarella cheese.

Main




-  **Chicken Thighs**
Boneless skinless chicken thighs in a white wine cream sauce.
-  **Slow Roast of Beef**
A herb seasoned inside round, slow roasted until tender, served au jus.
-  **Roasted Pork Loin**
Slow roasted pork loin served with a seasonal chutney.

Dessert




-  **Classic Rice Pudding**
With fresh fruit & fresh whipping cream.
-  **Apple Crumble**
Served with ice cream & caramel sauce.
-  **Bread Pudding**
Served with fresh whipping cream & a bourbon caramel sauce.

Menu 2




Salads

-  **Mescaline Mix with Dried Cranberries** 
Fresh greens garnished with feta and toasted pecans served with maple balsamic vinaigrette.
-  **Grilled Caesar Salad**
Grilled romaine lettuce tossed with house Caesar dressing, bacon, toasted croutons & fresh parmesan cheese.

Main




-  **Prime Rib Roast**
Seasoned prime rib slow-roasted with sautéed onions, served au jus.
-  **Chicken Saltimbocca**
Boneless chicken breast seasoned with fresh sage & wrapped with prosciutto, topped with a white wine cream sauce.
-  **Maple Braised Salmon**
A salmon fillet pan seared then braised in maple syrup.

Dessert


-  **New York Style Cheesecake**
With a fruit sauce.
-  **Maple Crunch Mousse**
-  **Mixed Berry Apple Crisp**
Served with ice cream & caramel sauce.

All Menus

Inclusions

-  All dishes are served with seasonal vegetables & a choice of garlic thyme mashed potatoes or herb & butter roasted potatoes.
-  Dinner includes dinner rolls & butter.
-  Coffee & tea are served with dessert.

Additional Options

-  Late night menu featuring mini sandwiches, sliders, crudités with dip & bite sized sweets.

Chefs Note

I would be delighted to accommodate any specific requests or include your family's favorite dishes on the menu. Please feel free to share your preferences & advise of any dietary restrictions.

 **Taste** Catering
WHAT FOOD IS ALL ABOUT